

## THOMAS JEFFERSON MENU

((NOT valid from 26<sup>th</sup> November & December)

TWO COURSES £40 per person, including one family side dish.

THREE COURSES £45 per person, including one family side dish.

### STARTERS

Wollensky's Famous Split Pea Soup with Bacon *(VE & VG alternative available)*

USDA Prime Sirloin Carpaccio, Truffle & Parmesan Mayonnaise, Pickled Mushroom

Caesar Salad

### MAIN COURSES

Baked Sweet Potato, Aubergine & Mango Salsa (VE, VG)

Grilled Courgette, Cauliflower Cous Cous, Beetroot (VE, VG)

Pan Fried Pink Sea Bream Fillet, Spring Vegetable Pistou

Wollensky Butcher's Burger, Smoked Bacon & Cheddar

### FAMILY STYLE SIDE (to share)

French Fries

### DESSERTS

New York Style Cheesecake (VE)

Selection of Ice Cream & Sorbet (VE)

Dark Chocolate & Baileys Layered Cake

**PLEASE NOTE FOR GROUPS OF 31+ ALL GUESTS ARE REQUIRED TO DINE FROM A 1/1/1 MENU  
(SAME STARTER, MAIN AND DESSERT WITH THE EXCEPTION OF ANY DIETARY REQUIREMENTS)**

*Our prices include VAT, excludes service charge at 15%. For further information regarding allergens in our dishes please ask a member of staff.*

## GEORGE WASHINGTON MENU

TWO COURSES £60 per person, including family side dishes.

THREE COURSES £65 per person, including family side dishes.

Select 3 mains and 2 side dishes and allow your group to choose on the day (up to 30 guests)  
**(NOT valid from 26<sup>th</sup> November & December)**

### STARTERS

Wollensky's Famous Split Pea Soup with Bacon (VE & VG alternative available)

Burrata, Watermelon, Charred Peaches, Tomato Herb and White Balsamic Dressing (VE)

Smoked Mozzarella, Parma Ham, Melon, Peach, Basil and Mint Dressing

### MAIN COURSES

#### **Choose 3**

Baked Sweet Potato, Aubergine & Mango Salsa (VE VG)

Grilled Courgette, Cauliflower Cous Cous, Beetroot (VE VG)

Pan Fried Pink Sea Bream Fillet, Spring Vegetable Pistou

Slow Cooked Corned Beef, Cabbage, Bacon, Celeriac Puree, Salsa Verde

New Zealand Grain-Fed Sirloin 250g

Australian Angus Rib-Eye 340g (£15 supplement, HALAL)

Premium Irish Fillet Steak 225g (£15 supplement)

USDA Prime Sirloin 400g (£25 supplement)

USDA Bone-In Sirloin Kansas Cut 500g (£35 supplement)

Steaks will be served medium rare. Please advise if you wish to order Béarnaise or Peppercorn sauce to be served with the steaks (£4.25 per person)

### FAMILY STYLE SIDES (to share)

#### **Choose 2**

Seasonal Vegetables OR Pan-Fried Mushrooms

French Fries OR Whipped Potatoes

### DESSERTS

New York Style Cheesecake (VE)

Selection of Ice Cream & Sorbet (VE)

Macerated Apricots & Raspberries, Lemon & Mascarpone Flan (VE)

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## ABRAHAM LINCOLN MENU

TWO COURSES £80 per person including family side dishes

THREE COURSES £85 per person including family side dishes

Select 3 mains and 2 side dishes and allow your group to choose on the day (up to 30 guests)

### STARTERS

Fillet of Beef Tartare

Burrata, Watermelon, Charred Peaches, Tomato Herb and White Balsamic Dressing (VE)

'S&W Style' Shrimp Cocktail

### MAIN COURSES

**Choose 3**

Baked Sweet Potato, Aubergine & Mango Salsa (VE VG)

Grilled Courgette, Cauliflower Cous Cous, Beetroot (VE VG)

Seared Tuna Fillet, Braised Fennel, Tomato Salsa

Roasted Chicken Breast, Smoked Mozzarella, Pepper & Bacon Butter, Tomato Cous Cous

Premium Irish Fillet Steak 225g (£7 supplement)

Australian Angus Rib-Eye 340g (£7 supplement, HALAL)

USDA Prime Sirloin 400g (£16 supplement)

USDA Bone-In Sirloin Kansas Cut 500g (£35 supplement)

USDA Dry-Aged Classic T-Bone 550g (£39 supplement)

USDA Dry-Aged Signature Bone-In Rib-Eye 600g (£50 supplement)

Steaks will be served medium rare. Please advise if you wish to order Béarnaise or Peppercorn sauce to be served with the steaks (£4.25 per person)

### FAMILY STYLE SIDES (to share)

**Choose 2**

Seasonal Vegetables OR Pan-Fried Mushrooms OR Creamed Spinach

French Fries OR Whipped Potatoes OR Hashed Brown Potatoes

### DESSERTS

Dark Chocolate & Baileys Layered Cake

Blood Orange Cake, Dark Chocolate Ganache (GF, DF, VE, VG)

Strawberry Mousse, Meringue, Elderflower Sorbet (VE)

**PLEASE NOTE FOR GROUPS OF 31+ ALL GUESTS ARE REQUIRED TO DINE FROM A 1/1/1 MENU**

**(SAME STARTER, MAIN AND DESSERT WITH THE EXCEPTION OF ANY DIETARY REQUIREMENTS)**

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## HARRY TRUMAN MENU

THREE COURSES £110 including family side dishes

Select 3 mains and 2 side dishes and allow your group to choose on the day (up to 30 guests)

### STARTERS

Seared Chilli & Garlic Shrimp

Tuna Tartare, Yuzu & Ponzu Dressing, Nori & Sesame Tempura

USDA Prime Sirloin Carpaccio, Truffle & Parmesan Mayonnaise, Pickled Mushroom

### MAIN COURSES

**Choose 3**

Baked Sweet Potato, Aubergine & Mango Salsa (VE VG)

Grilled Courgette, Cauliflower Cous Cous, Beetroot (VE VG)

Whole Roasted Lobster, Garlic Butter, Spinach

Lamb Rump, Apricot Puree, Tomato & Saffron Salsa, Citrus Dressing

USDA Prime Sirloin 400g

Premium Irish Fillet Steak 225g

Australian Angus Rib-Eye 340g (HALAL)

USDA Bone-In Sirloin Kansas Cut 500g (£22 supplement)

USDA Dry-Aged Classic T-Bone 550g (£25 supplement)

USDA Dry-Aged Signature Bone-In Rib-Eye 600g (£35 supplement)

Steaks will be served medium rare. Please advise if you wish to order Béarnaise or Peppercorn sauce to be served with the steaks (£4.25 per person)

### FAMILY STYLE SIDES (to share)

**Choose 2**

French Fries OR Whipped Potatoes OR Seasonal Vegetables OR Pan-Fried Mushrooms

Creamed Spinach OR Truffled Mac 'N' Cheese OR Hashed Brown Potatoes

### DESSERTS

Selection of European Cheeses (VE)

Dark Chocolate & Baileys Layered Cake

Strawberry Mousse, Meringue, Elderflower Sorbet (VE)

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